

IN THE CLAIMS:

Please cancel claim 79.

Please amend the pending claims as follows:

Please substitute the following amended, clean versions of the indicated claims
(a marked-up version of the changes to the claims is attached to this Amendment):

sub F1
ET

1. (four times amended) A method of roasting coffee beans comprising the steps of establishing the degree to which the coffee beans must be roasted to attain a desired aroma; generating a measurable first parameter which is indicative that the coffee beans have been sufficiently roasted to yield the desired aroma; storing the first parameter; roasting fresh coffee beans at a roasting temperature by flowing heated air over the fresh coffee beans; filtering substantially all pollutants from the heated air following the roasting step, including flowing the heated air through a catalytic converter; thereafter reheating and recirculating a relatively major portion of the substantially pollutant-free air over the fresh coffee beans to thereby continue roasting; discharging a relatively minor portion of the filtered air while reheating and recirculating the relatively major portion of the air for further use during roasting; monitoring a second parameter which is compatible with the first parameter and is generated by the fresh coffee beans during roasting; and, upon detecting a match between the first and second parameters, discontinuing the roasting step.

sub F3
E2

N. (four times amended) A method of automatically roasting coffee beans to attain a predetermined, desired coffee aroma comprising the steps of roasting a sample of the beans to a degree at which coffee made with the beans exhibits the desired aroma; sensing one of a color and a darkness of the beans when the beans have reached the degree of roasting and from the sensed color or darkness generating a first parameter which is indicative of the sensed color or darkness of the bean sample; storing the first parameter; thereafter roasting a batch of more than one pound of fresh beans by flowing heated air over the fresh beans; cleaning the heated air after it has passed the fresh beans so that the air is substantially pollutant-free by flowing it through a filtration system including a catalytic converter; cooling the air after the air has passed the fresh beans to about room temperature while continuing flowing the heated

Sub F3
E2

air over the fresh beans; discharging the cooled, pollutant-free, room temperature air into a substantially closed room frequented by humans; monitoring one of the color and darkness of the fresh beans being roasted and generating a second parameter which is indicative of a color or darkness of the fresh beans; comparing the first and second parameters during roasting of the fresh beans; and terminating the roasting of the fresh beans when the first and second parameters match.

Sub F4
E3

56. (five times amended) A method for uniformly roasting coffee beans at a plurality of geographically separate locations comprising placing a roasting machine at each location inside an enclosed room frequented by humans; equipping each roasting machine with a roasting container for holding fresh beans while the beans are being roasted, a hot air supply for heating the fresh beans to a roasting temperature, and an air removal system for directing used air away from the container; removing from the used air substantially all debris, smoke, oil, and other pollutants in a filtration system including a catalytic converter; after the step of removing, cooling at least a portion of the used air and recirculating any remaining portion of the cooled air to the hot air supply; discharging the at least a portion of used air in its entirety into the enclosed room while continuing heating the fresh beans; directing a laser light beam of a frequency in the range of between about 600-800 nm onto the beans in the container during roasting; generating an output signal from laser light reflected by the beans which is a function of the observed darkness of the beans; providing each roasting machine with a computer including a memory; feeding the output signal to the computer; at a central control station determining an optimal darkness for each bean type that will be roasted by the roasting machines; at the control station generating a control signal which reflects the optimal darkness of each roasted bean type; downloading the control signal from the central control station to the computer of each roasting machine; during roasting at any given roasting machine comparing the control signal stored in the associated memory with the output signal generated by the instrument; when the compared signals match, generating a command signal; and using the command signal to terminate the roasting of the beans in the container.

Sub F5
E4

62. (twice amended) A method of roasting coffee beans comprising the steps of establishing the degree to which the coffee beans must be roasted to attain a desired aroma; generating a measurable first parameter which is indicative that the coffee beans have

Sub F5
E4

been sufficiently roasted to yield the desired aroma; storing the first parameter; roasting a batch of more than one pound of fresh coffee beans at a roasting temperature by flowing heated air over the fresh coffee beans; while flowing heated air over the fresh coffee beans removing substantially all pollutants from the air downstream of the fresh coffee beans being heated in a filtration system including a catalytic converter, cooling at least a portion of the air downstream of the fresh coffee beans to substantially room temperature, and thereafter, while continuing to flow heated air over the fresh coffee beans, exhausting the cooled air directly into a room of a building without recirculating any part of the cooled air into the filtration system; monitoring a second parameter which is compatible with the first parameter and is generated by the fresh coffee beans during roasting; and, upon detecting a match between the first and second parameters, discontinuing the roasting step.

Sub F5
E5

80. (amended) A method of roasting coffee beans in a supermarket located inside a building comprising the steps of establishing the degree to which the coffee beans must be roasted to attain a desired aroma; generating a measurable first parameter which is indicative that the coffee beans have been sufficiently roasted to yield the desired aroma; storing the first parameter; roasting fresh coffee beans at a roasting temperature by flowing heated air over the fresh coffee beans; while flowing heated air over the fresh coffee beans removing substantially all pollutants from the air downstream of the fresh coffee beans being heated, including flowing the heated air through a filtration system having a catalytic converter, cooling the air downstream of the fresh coffee beans to substantially room temperature, and thereafter, while continuing to flow heated air over the fresh coffee beans, exhausting the cooled air into the supermarket; monitoring a second parameter which is compatible with the first parameter and is generated by the fresh coffee beans during roasting; and, upon detecting a match between the first and second parameters, discontinuing the roasting step.

81. (amended) A method of automatically roasting coffee beans to attain a predetermined, desired coffee aroma comprising the steps of roasting a sample of the beans inside a supermarket to a degree at which coffee made with the beans exhibits the desired aroma; sensing one of a color and a darkness of the beans when the beans have reached the degree of roasting and from the sensed color or darkness generating a first parameter which is

Sub F7)
ES

indicative of the sensed color or darkness of the bean sample; storing the first parameter; thereafter roasting fresh beans by flowing heated air over the fresh beans; cleaning the heated air after it has passed the fresh beans so that the air is substantially pollutant-free, including flowing the heated air through a filtration system including a catalytic converter; cooling the air after the air has passed the fresh beans to about room temperature while continuing flowing the heated air over the fresh beans; discharging the cooled, pollutant-free, room temperature air into the supermarket; monitoring one of the color and darkness of the fresh beans being roasted and generating a second parameter which is indicative of a color or darkness of the fresh beans; comparing the first and second parameters during roasting of the fresh beans; and terminating the roasting of the fresh beans when the first and second parameters match.